



## Sample Dinner Menu

### Starters

Carrot and Corriander Soup (v/gf)  
Topped with Crispy Carrot Ribbons  
Chicken and Apricot Terrine  
Served with Real Ale Chutney and Toasted Sourdough  
Plum Tomato, Mozzarella and Basil Salad (v/gf)  
Drizzled with a Balsamic Reduction  
Highland Smoked Trout (gf)  
With Apple, Celery and Horseraddish Mayonaise

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### Mains

Roast Rump of English Lamb (gf)  
Served with Dauphinoise Potatoes, Roasted Ratatouille and a Tomato Sauce  
Baked Chicken Tikka Supreme (gf)  
Served with Pillau Rice, Kachumber Salad and Raita Dressing  
Seared Cod Loin (gf)  
Served on Crushed Potatoes, Butter Kale and Red Pepper Sauce  
Roasted Cauliflower Steak (v/gf)  
Served with Ratatouille and a Rocket and Parmesan Salad

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### Desserts

Chocolate Tulip Cup (v/gf)  
Filled with Chocolate and Cherry Mousse  
Traditional Treacle Tart (v)  
Served Warm with Custard  
English Cheese Selection (v)  
Served with Grapes, Celery & Savoury Biscuits  
A Selection of Purbeck Ice Creams and Sorbets (v)  
Served with Chocolate Sauce

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**2 Courses - £25.00**  
**3 Courses - £32.50**  
**Pot of Tea or Coffee - £3.50**

(V) is suitable for Vegetarians (GF) Gluten Free (N) Contains Nuts or Nut Products  
We cannot guarantee that all of our dishes are 100% free from nuts or their deviations and our menu descriptions do not contain all ingredients. Please ask your waiter or waitress before ordering if you have any particular allergies or dietary requirements. All items are subject to availability.

